



VEGETARIAN TASTING MENU

Menu 90 per person | Wine Pairing 75 per person

BASIL & SWEET PEA PAVLOVA

BABY VEGETABLES, AGRUMATO

— *Taittinger Cuvée Prestige Brut, Reims* —

MARINATED HEIRLOOM TOMATOES

WHIPPED RICOTTA, BABA GANOUSH

— *Gustave Lorentz Pinot Blanc, Reserve, Alsace* —

SWEET CORN GAZPACHO

TOMATO WATER, SUMMER MELON, HABANERO PEPPER

— *Hampton Water Rosé, Languedoc-Roussillon* —

RICOTTA GNUDI

SEMOLINA DUMPLINGS, MOREL MUSHROOM, FAVA BEANS

— *Bouchard Père & Fils Clos Saint-Landry, Côte de Beaune* —

MARKET VEGETABLE POT PIE

TOMATO VELOUTÉ, BABY VEGETABLES, BLACK TRUFFLE

— *Joseph Drouhin Chorey-Lès-Beaune, Burgundy* —

MICHAEL'S ROOT BEER FLOAT

PECAN-CHOCOLATE CHIP COOKIES, VANILLA ICE CREAM, IBC ROOT BEER

— *Philippe Gonet 'Grande Réserve' Brut, Le Mesnil-sur-Oger* —

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.